

The Home Circle.

HIS MOTHER.

He is too young to know it now,
But some day he will know.
— Eugene Field.

Above her little sufferer's bed,
With all a mother's care,
She stroked the curls, throbbing head,
And soothed the fevered face.
"He does not know me, my tears,
My toll of heart and hand,
But some day in the after years—
Some day he'll understand,
Some day he'll know
I loved him so—
Some day he'll understand."

A wild child plays his thoughtless part
As fits his childhood's lot,
And traces on his mother's heart
 Ofttimes, and knows it not,
He plays among his baby mates,
No one knows his truest friend,
His mother sighs, as still she waits,
"Some day he'll comprehend,
The day will be
When he will see—
Some day he'll comprehend."

The strong man fights his battling part;
His mother waits alone;
And soon he finds another heart
To mate unto his own.
He takes his young bride's hand;
She gives him murmurs, "Will he know
And ever understand?
When will he know
I loved him so?
When will he understand?"

The strong man fight his battling part;
The fight is hard and grim,
His mother's plain, old-fashioned ways
Have little room for him.
The dimples fade around her years,
The shadows round her stand;
She mourns, in loneliness and tears,
"He'll never understand,
He'll never know
I loved him so—
He'll never understand."

A bearded man of serious years
Bends down above the dead,
And rains the tribute of his tears
Over an old gray head.
He stands the opposite above,
Amid the mourning bands;
And now he knows his mother's love,
And now he understands.
Now doth he know
She loved him so,
And now he understands.
— Sam W. Foss.

CHARMING GOWNS.

A charming gown is made of mal-
colored green silk, and completely
velled with an overdress of finest mus-
lin. This has two tucks and insertion
of lace. Two deep flounces with two
tucks and insertions put up and down
and acrossways, and the bodice is made
entirely of two tucks and insertion form-
ing squares, edged with a flounce. It has
short elbow sleeves, with a deep
flounce to finish.

A more simple gown is of blue muslin
dotted with white. There is a deep
flounce around the skirt, with a double
ruching edged with Valenciennes lace
and put on in deep V's. The bodice has
a square yoke of tucked white muslin
and Valenciennes insertion, while the
lower part is of the blue dotted mus-
lin, being finished with ruchings of
the muslin, edged with lace. Tucked
elbow sleeves, with a double ruching
to finish.

STRAW HATS A NOVELTY.

From the Millinery Trade Review.
The season promises to be a profit-
able one for the dealers in straw.
Now that summer is here so much
has been done in gossamer hats and
toques that straw will naturally as-
sert itself as the greater novelty. For
quite drossy millinery, however, it
will have a formidable rival in horset-
hair.

There is a very considerable demand
both for blocked shapes made of plain
crinoline or felt, and for wide brims
to be converted into toques. Ware-
houses are also providing milliners
with semi-blocked shapes, such as were
made this season in felt, shaped for use
so far as the crown and part of the
brim are concerned, but with the outer
portion of the latter left off so that they
can be draped according to her fancy.
These appear both in the woven straw
and hair.

Setting these novelties aside, the de-
mand is chiefly for straw brims of the
conventional order, and for shapes made
of these. Even when ready-made shapes
are chosen by the milliner they often
entail the addition of brims, applied in
the form of trimming in rouleaux or
the brim, roses, etc. The roses are
composed of one or more circular
arrangements of straw, full enough on
their edges to wave slightly. Several
such roses will be placed on one side
of a toque or against the upturned
brim of a hat, balanced by the second
rose. They are also used in the build-
ing up of toques. Sometimes a double
or a triple rosette will take the place
of a crown.

Straw and crino shapes and brims
are mostly required in light colors,
among which the pastel shades are
largely represented, as those will cer-
tainly hold first rank throughout the
season, although as I have already in-
formed you there is some likelihood of
brighter tints taking their place later
on.

This is born out by the choice made
by milliners first in the field, for while
the majority of their models exhibit
pastel tints only, or such tints com-
bined with rich deep hues, for others
the shades chosen are of the secondary
order on the list, not quite so light, but
still rather tame, whereas for others
again (a very decided minority, it is
true) at least of the colors is de-
cidedly bright, although not exceeding
the medium in depth.

Where deep and light hues are combin-
ed with pastel tints they are added
in the shape of trimming, generally

flowers, the straw being almost in-
variably of the latter. Indeed, one of
the principal features of the new
models is the use, so far as smart mil-
linery is concerned, of light, low toned
straws and rices. Black, especially
black lace and millinery, enters little
into the composition of a fair number of
new models, the foundation being gen-
erally creamy white or very pale tint-
ed crino.

WIDE BELTS FASHIONABLE.

A point in fashion conspicuously in
evidence on the latest gowns are the
wide belts of satin, taffeta, silk and
jaconet, either in black or in colors,
which are a striking feature of many
of the new thin gowns, some of which
have an added decoration of sash ends.
In fact, sashes are rapidly coming in
to favor, especially those which are
bunched up the back, Japanese style.
Black and white are both used
very extensively for girdle belts and
sash ends, while flowered and plain
soft ribbons add to the possibilities for
variety. Paquin has revived the
sash with the very charming addition
of embroidery, notably of applique lace,
or fringed ribbons which are either
straight or rounded.

SUMMER DRESSES.

The summer dresses are being ar-
ranged with long trims quite detached
from the undergarment which has many
flounces, and all the muslin and wash
gowns can be made up unlined. Bis-
hop's sleeves in several varieties and
the undersleeves are coming in,
and they seem to be better suited to
wash materials than in any other
form. The great smartness in this class
of dress.

A dainty summer confection is of
dark blue satin foulard, has a pointed
tulle neck and front made of the
same, and a full skirt, showing a
bit of green and white with many
frills edged with half inch dark blue
ribbon. The vest and upper part of
the sleeve are of white gace covered
with a lillowork of half inch dark
blue ribbon. The fastenings are large
and inlaid with gold and silver.
The bodice front is white closely
plated.

Light gowns make a fine showing
in the summer wardrobe of the up-to-
date woman. They must be many and
various to supply the necessary num-
ber of fresh evening costumes. But-
terfly sleeves, thin lawn, and linen duck
are all popular materials and come in
several colors, of which cream and pale
blue are favored. Most of these
gowns are simply trimmed with white
lace and are also trimmed with stit-
ched ribbon bands of contrasting color,
but some assume more elaborate gar-
niture, the second cut, for instance,
shows an elegant gown of ecru linen
trimmed with fanciful black and gold
buttons and with its collar and cuffs
black tulle swathed in white tulle.

White willpower skirts well out
and with black plaited backs are excellent
for wear all the summer through.
They have the credit of not shrinking,
as pug nose does, but the fabrics are
more alike.

In the favorite foulards floral pat-
terns of amazing retails vie with our
simple old friend the spot. Cherry col-
ored foulard bearing small black and
white spots is attractively trimmed
with inserted lace, and can collar lace
bordered with black velvet ribbons,
while foulard of dark tones look their
best with a bolero of coarse lace.

Accordian plaited and sun ray kil-
ted skirts are becoming and especially
suited to the new styles. Gingham
and chiffon fabrics of the summer's de-
lightfully dainty wardrobes.

NOTES OF INTEREST.

One-button kid gloves are worn with
the new styles, which has the dainty
undersleeve banded so closely at the
wrist that a longer glove is clumsy.

A plain blue parcel is one of the
items of a fashionable outfit this sea-
son, and detachable cover of fine white
muslin tucked and trimmed with Val-
enciennes lace transforms it into a
dressy one for afternoon.

Rooms that have long been closed
have a stuffy odor that is not easily
removed. Place a lump of camphor on
a shovel and apply a very hot poker
to it. Strong fumes will arise which
cleans the air very speedily. It is also
a powerful disinfectant.

The sash is an important feature of
the summer gown and there are many
ways of arranging them becomingly.
A new style is to have the scarf go
around the neck, the ends hanging
around the hips, then carry the ends under
the arms and tie at the waist with
one loop and two long ends reaching to
the hem of the skirt.

"It is not," said a wise woman to
a daughter who was weighing a suit-
or in the balance, "whether you could
be happy with this man, but whether
you could be happy without him?" If
you could be happy with him, you
could be happy with a picture; if you
could be happy with a picture, you
could be happy with a young girl, even if
her pleasant partner in many a merry
dance was to fade out of sight.

all sorts of substances with mould,
writes Maria Parlos of "The Care of
the House in Summer," in the Ladies'
Home Journal. Fermentation and
putrefaction develop rapidly in vege-
table and animal substances. It is
very carefully watched. Lard and
charcoal are two aids towards keep-
ing the house sweet and dry, and the
housekeeper should if possible pro-
vide herself with both of these materi-
als. A barrel each of lard and char-
coal in the cellar will tend to keep that
part of the house dry and sweet. A
bowl of lime in a damp closet will dry
and sweeten it. A dish of charcoal in
a closet or refrigerator will do much
towards making these places sweet.
The part of charcoal to absorb odors is
much greater directly after it has
burned than when it has been exposed
to the air for a length of time. Char-
coal may be purified and used again
and again by heating it to a red heat.
This must be kept in a place where
there is no chance of its getting wet,
and not exposed to air.

RECIPES.

CHOCOLATE PUDDING.

Boil one pint of milk, add one-half
cup of sugar, 2 tablespoonsful of gra-
ted chocolate, 1 large tablespoonful of
corn starch; boil until thickened, then
pour into a hot dish and serve with
cream flavored vanilla.

TOMATO TOAST.

Take good sized tomatoes, put them
into boiling water for two minutes,
peel and mince them very fine with
two red peppers, a little salt and a
small onion. Put in a little oil, and
butter in a saucepan with a desert-
spoonful of milk; add the tomato mix-
ture, cook it for a few minutes and
mix in a well-beaten egg. Cook until
the thickness of scrambled eggs and
serve on slices of fried bread garnish-
ed with parsley.

TOMATOES IN ASPIC JELLY.

Procure small round tomatoes, peel
and core, and fill the inside with sev-
eral anchovies, cut very fine and
stirred in mayonnaise sauce. Have
some melted aspic jelly, just begin-
ning to set. Press a deep tin, lined with
tissue paper, and a piece of string
through the top of each tomato, so
that they may be dipped into the
basin of aspic until they are well
crusted with aspic, lay them on ice and
remove the string when quite cold.
Place a piece of aspic out round upon
the top of each tomato, and place on
it a sprig of watercress and a little
mayonnaise. Serve on crisp lettuce
leaves.

TOMATO SOUFFLE.

Take six good sized tomatoes, one
ounce of flour, two ounces of butter,
half a teaspoonful of salt, and a cup
of milk. Boil the tomatoes, and when
boiled to a stiff froth, a quarter of
a pint of boiling cream. When the
cream boils stir in the flour, previously
mixed smoothly with a little cold milk.
When it boils up again, take out of
the fire and stir in the butter, anch-
ovy and the eggs. Lastly stir in the
tomatoes, add half the butter. Beat
it up well and put it in a small souffle
dish and bake in a quick oven about 20
minutes.

FRUIT SALAD.

A fruit salad is a most delicious des-
sert. The fruit should be fresh to be
most palatable, and the salad is best
when mixed just before serving.
Take a cupful of strawberries, a cupful
of powdered sugar, slice three bananas
and quarter and slice a couple of or-
anges, adding a tablespoonful of sugar
to both fruits. Mix them in a salad
bowl and pour over them a cupful of
pineapple cut in small squares, lightly
sprinkled with sugar, and a cupful of
fruit. Have been well mixed without
breaking pour over the top of the
whole a cupful of stiffly whipped
cream, sweetened.

GREEN CORN PUDDING.

Take half a dozen ears of green,
sweet corn, and with a sharp-pointed
knife, split each row of kernels and
scrape from the ear; mix with this
pulp two eggs well beaten, two table-
spoonsful of sugar, one tablespoonful
of butter, one teaspoonful of salt, half
a pint of sweet cream (or milk with
an extra spoonful of butter), and one
dozen crackers, pounded fine. Mix
it well together and bake two or three
hours. Use the corn raw.

FISH OMELET.

Two eggs, four ounces of cold fish,
a teaspoonful of parsley, two ounces
of butter. Beat the yolks and whites
of the eggs separately, then together;
then add the parsley and an
ounce of butter, broken into small
pieces. Mix all these together; put an
ounce of butter in an omelet pan; let
it melt, but not brown. Pour in the
mixture, stir it with a spoon. The
minute the omelet commences to set
stop stirring, double the omelet, shake
and fry till it is a golden brown; turn
on to a very hot dish.
Children corner

A DELICIOUS SAUCE.

A mushroom sauce to serve with fil-
let of beef or a steak is made thus:
Put two tablespoonfuls of butter over
the fire in a saucepan and stir into
it two tablespoonfuls of flour and
cook until it has browned. Gradually
add one pint of rich stock, a bay leaf
and a blade of onion and season high-
ly with salt and pepper. Cover the
pan and let the contents simmer half
an hour and strain. Add a teaspoon-
ful of Madeira and one-quarter of a
pound of mushrooms that have been
cut into small pieces into the strained
sauce. Let it cook ten minutes and
it is ready to serve.

APPLES WITH RICE.

Core and peel six small, firm, sour
apples. Put into a saucepan with a
gill of water and two ounces of sugar.
Place it on a hot stove, put the lid
on, and let cook for ten minutes.
Meanwhile boil four ounces of rice in
a pint and a half of milk, with half
a pound of salt. Fry six with six
drops of orange flower water, and let
it cook for twelve minutes.

Place the cooked apples in a square
flat pan, pour the boiled rice over
them, and put in a moderate oven for
forty-five minutes, and with a tin-
ned tomato sauce. Turn them carefully on
the dish, decorating the sides with
rice. They make a very pretty effect
by being placed in pyramidal shape;
place three apples in the centre, two
on top of these, and the last one above
them; fill the pan up the empty space
with the rice and serve with half a
pint of vanilla cream made in the fol-
lowing manner:
Put a pound of granulated sugar
into a saucepan with a pint of cold
water and set it on a fire. Stir
well for two minutes, add a vanilla
bean split in halves and boil for ten
minutes longer. Remove from the fire
strain through a sieve and use when
required.

With the Children.

POTATO AND STRAWBERRY.

One time a big potato grew.
Beside a small strawberry red.
They into conversation drew,
And this is what strawberry said.
"I'm glad that I am not like you—
"Way down beneath the ground so
deep,
Where it is dark and chilly—
It makes my runners' feet creep
But you're too dirty to be seen—
That's why you hide your head, I
guess;
Your face is scarcely ever clean.
You're just a lump of ugliness!
While I am beautiful, you see.
And sweet and fair-complexion fine,
The people fairly worship me.
They say that I am just divine!"

The old potato rubbed his eyes,
And speaking slowly, answered
thus:
"The vain, you know, are seldom wise,
And those who make the greatest
fuss
About themselves oft know the least.
You're just a thing that quickly dies,
And sweetness an insipid feast.
For all but girls and butterflies,
Kinder and kinder, old and queer,
And make my home beneath the
ground.
But you've just last a month, my dear,
I am on hand the whole year round.
So listen, little potato elf,
To you a truth, my little miss:
Not always are the prettiest things
Most useful—just remember this!"
James C. Challis, in Outlook.

The Princess Victoria, the only
daughter of the Emperor and Em-
press of Germany, is being brought up
in a homely Dutch fashion, says Har-
per's Weekly.

The Emperor said: "I could wish no
better for the men of my nation than
the girls of Germany should follow the
example of their Empress and devote
their lives, as she does, to the cultiva-
tion of the three great 'K's—Küche,
Kinder, and Kuche." And it may be
readily understood that a woman
whose life is bound by her church,
children and kitchen will train her
daughter in domestic virtues.

The little princess knows nothing of
pomp, luxury or self-indulgence. She
gets up at 6 o'clock in the morning and
until 1 o'clock, the hour when the im-
perial family dines, is busy with her
tutors. Her mind and body are care-
fully watched over by her mother. Her
play hours are as systematically ar-
ranged as her study hours. There
were already six sons when this little
daughter was born to the house of
Hohenzollern, and the coming of a
baby sister was a happy event. She
is raising on the links with her
brothers, riding on her pet pony,
penciling in the woods of the park
and long botanizing expeditions, with
her mother as companion, through
the beautiful grounds that surround
the palace at Potsdam.

Princess Victoria has an intense
love for animals. She has pets of
many kinds—dogs, a big white cat,
birds' fish, squirrels and rabbits—and
it is her daily delight to feed them
with her own hands. She is a quiet,
mild, affectionate little girl, with
much of her mother's sweetness of
nature.

Every one knows what foolscap
paper is, but not everyone knows why
it was so-called. An exchange ven-
tures to remark that not one in a hun-
dred that daily use it can answer the
question. This little history will tell you
how the name originated.

When Oliver Cromwell became pro-
tector, after the execution of Charles I,
he caused the stamp of the cap of
liberty to be placed upon the paper
used by the English government. Some-
times the name was written on the
having occasion to use some paper for
dispatches, some of this government
paper was brought to him.

On looking at it and discerning the
stamp, he inquired the meaning for it,
and on being told he said: "Take it
away; I have nothing to do with a
fool's cap."

The term "foolscap" has since been
applied to a certain size of glazed
writing-paper.

A WONDERFUL CLOCK.

The cathedral of Strasburg con-
tains undoubtedly the oldest and prob-
ably the most curious clock in the
world. This is regulated for a thou-
sand years, and has several faces, show-
ing, besides, the phases of the moon
and the eclipses of the sun, the
position of the earth during each suc-
cessive season, and that of the prin-
cipal stars. Fifteen minutes after
each hour the image of a little child
comes forward, lifts its hammer and
strikes the quarter; a youth armed
with an arrow strikes the half-hour;
then comes a warrior whose sword
signals three-quarters; and old man
reps with his crutch the four-quar-
ters, and, finally, death tolls the hour.
While twelve o'clock is striking a cock
crows three, and twelve fifteen, five
or six cocks high representing the
twelve apostles march past a figure
of Christ, who stands in the act of
blessing them.

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